

WIND SPIRIT

St.Thomas USVI 03/15/2003 SCORE: **95**

Inspection details with violations, recommendations and corrective action

Item No.	Description	Points Deducted
1	Disease reporting	0

Site: MEDICAL

Deduction Status: N

Violation: THE 24-HOUR PRIOR TO ARRIVAL REPORTS WERE NOT CONSISTENTLY MADE 24-30 HOURS PRIOR TO ARRIVAL IN THE UNITED STATES FROM A FOREIGN PORT.

Recommendation: 4.2.1.1.1 The master, the medical staff, or other designated staff of a vessel destined for a U.S. port from a foreign port shall submit at least one standardized gastrointestinal illness report based on the number of reportable cases in the gastrointestinal illness log to the VSP no less than 24 hours, but not more than 30 hours before the vessel's expected arrival at the U.S. port.

Action: More attention to sending the reports within the correct time frame will be made.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE LABEL FOR THE BUNKER STATION FILL LINE WAS PARTIALLY PAINTED OVER MAKING IT DIFFICULT TO CLEAN.

Recommendation: 5.3.2.1.5 Each potable water filling line shall be painted light blue and clearly marked "POTABLE WATER FILLING" in letters at least 13 mm (0.5 inch) high, stamped on a non-corrosive label plate or the equivalent and located at or near the point of hose connection.

Action: Paint will be removed.

Site: VERANDA GALLEY

Deduction Status: N

Violation: A THREADED HOSE BIB CONNECTION WAS NOT FITTED WITH A BACKFLOW PREVENTION DEVICE.

Recommendation: Install a backflow prevention device at this connection.

Action: Backflow prevention device will be fitted on this connection.

Site: POTABLE WATER

Deduction Status: N

Violation: THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SUPPRESSION SYSTEM WERE NOT FITTED WITH REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES.

Recommendation: Install reduced pressure principle backflow prevention devices on the international shore connections connected to the fire suppression system.

Action: RPZ units will be retrofitted.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: POOL

Deduction Status: N

Violation: THE FLOATATION DEVICE DID NOT HAVE A LENGTH OF ROPE ATTACHED.

Recommendation: Attach a length of rope 1.5 times the width of the pool or 50 feet.

Action: No action needed.

The requirement states that:

Easy access shepherd's hook and approved floatation device shall be provided at a prominent location near each public swimming pool.

This is a Red Cross approved floatation device.

The shepherd's hook is for retrieval and the floatation device is for flotation.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: MAIN GALLEY

Deduction Status: N

Violation: CHEESE IN REFRIGERATION UNIT #4 WAS TESTED AT 44°F.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: The chef has instituted procedures for handling the cheese that will keep it within the required temperature range.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling	0

	minimized; In-use food dispensing, preparation utensils stored	
--	--	--

Site: CABIN STATION

Deduction Status: N

Violation: AN OPENED PACKAGE OF SMOKED SALMON WAS INADEQUATELY COVERED.

Recommendation: Properly reseal packaging after opening.

Action: Staff has been re instructed on the proper storage methods.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

Site: LOUNGE BAR PANTRY

Deduction Status: Y

Violation: CHIPPING HARD SEALANT WAS NOTED INSIDE THE UPPER COMPARTMENT OF THE ICE MACHINE

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Sealant will be replaced.

Site: MAIN GALLEY

Deduction Status: Y

Violation: PASTRY REFRIGERATION UNIT #6 WAS POSTED OUT OF ORDER.

Recommendation: 7.4.3.1.1 Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to maintain specified potentially hazardous food temperatures.

Action: Awaiting parts for this unit.

Site: MAIN GALLEY

Deduction Status: Y

Violation: A DOMESTIC TABLE TOP MIXER WAS NOTED IN THE PASTRY AREA.

Recommendation: 7.4.2.5.1 Food-contact surfaces of food equipment shall comply with American National Standards Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction.

Action: This heavy-duty “retail” unit will be replaced with a “commercial” unit.

Site: MAIN GALLEY

Deduction Status: Y

Violation: ROUGH SURFACES WERE NOTED ON THE FOOD CONTACT SURFACES OF THE TILT PAN NEAR THE DRAIN HOLE.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Interior of tilt pan will be refinished.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE ICE MACHINE WAS POSTED OUT OF ORDER. AN INSPECTION OF THIS UNIT NOTED AREAS OF EXCESSIVE HARD SEALANT IN THE ICE/WATER CONTACT SURFACES. TAPE WAS USED TO REPAIR DAMAGE TO THE WATER RESERVOIR PAN. A SEAM WAS NOTED BETWEEN THE UPPER COMPARTMENT AND THE ICE BIN. THE ICE BIN WAS CRACKED AND REPAIRED WITH AN EXCESSIVE AMOUNT OF SEALANT.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: When this unit is returned to service, the noted deficiencies will be corrected.

Site: CREW AND OFFICER'S MESS ROOMS

Deduction Status: Y

Violation: A DOMESTIC MICROWAVE WAS NOTED IN EACH OF THESE MESS ROOMS.

Recommendation: 7.4.2.5.1 Food-contact surfaces of food equipment shall comply with American National Standards Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction.

Action: Units will be replaced with commercial units.

Site: CABIN STATION

Deduction Status: Y

Violation: THE BASKET USED TO SERVE POPCORN WAS MADE OF STRAW. THE DOILEY USED WAS TOO SMALL TO COVER THE SIDES OF THE BASKET.

Recommendation: 7.4.1.1.7 Wood use shall be limited as follows: (1) Wood and wood wicker may not be used as a food-contact surface.

Action: Wire baskets that are easier to clean are now being used.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: MAIN GALLEY-WAREWASH

Deduction Status: Y

Violation: CORROSION AND CHIPPED PAINT WERE NOTED ON THE SHELVES OF THE CLEANING LOCKER.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Shelves will be refinished.

Site: MAIN GALLEY-PASTRY AREA

Deduction Status: Y

Violation: SEAMS WERE NOTED ALONG THE INSIDE FRONT EDGE OF

THE UTENSIL DRAWERS.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action; Seams will be tack welded.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE PLATE WARMERS NEAR THE SERVICE LINE WERE DIFFICULT TO CLEAN DUE TO LIMITED ACCESS TO THIS SPACE. IN ADDITION, HOLES WERE NOTED AT THE BOTTOM OF THE WARMER COMPARTMENT.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Access panel will be reopened.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE BOTTOMS OF THE BUFFET LINE HOT WATER BATH WERE DAMAGED AND DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: This area will be renewed.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE CHUTE AREA IN THE GRILL DRIP PAN HOUSING WAS DIFFICULT TO CLEAN DUE TO GAPS.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: A cover for the drip pan will be fabricated to eliminate the grease splatter.

Site: VERANDA GALLEY

Deduction Status: Y

Violation: THE GRILL DRIP PAN HOUSING WAS NARROW AND LONG MAKING IT DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: A cover for the drip pan will be fabricated to eliminate the grease splatter.

Site: PROVISIONS-DRY STORES

Deduction Status: Y

Violation: A SECTION OF THE STORAGE SHELVING WAS CONSTRUCTED OF WOOD.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Wood shelf has been replaced with a metal one.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN GALLEY-WAREWASH

Deduction Status: N

Violation: THE FINAL RINSE NOZZLES WERE NOT SPRAYING PROPERLY. MOST OF THE NOZZLES WERE BLOCKED. THIS UNIT WAS NOT IN ACTIVE USE AT THE TIME OF THE INSPECTION.

Recommendation: Ensure that the nozzles for all cycles are spraying properly.

Action: Nozzles are regularly checked.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: MAIN GALLEY-WAREWASH

Deduction Status: N

Violation: A FEW PLATES WERE SOILED WITH SPECKS OF FOOD.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Foreman has instituted better checks on the work of his employees.

Site: CABIN STATION

Deduction Status: N

Violation: A FEW POPCORN BASKETS WERE SOILED WITH FOOD RESIDUE. THE PAPER DOILEY PLACED INSIDE THE BASKET WAS TOO SMALL TO COVER ALL SIDES OF THE BASKET.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: Baskets have been replaced with wire baskets that are easier to clean.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: VERANDA GALLEY

Deduction Status: Y

Violation: THE GRILL DRIP PAN HOUSING WAS SOILED WITH GREASE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: A cover for the drip pan will be fabricated to eliminate the grease splatter.

Site: LOUNGE BAR PANTRY

Deduction Status: Y

Violation: SLIGHT MOLD SOIL WAS NOTED IN THE TECHNICAL SPACE OF THE ICE MACHINE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: More attention will be paid to cleaning and inspecting this unit.

Site: MAIN GALLEY-PASTRY AREA

Deduction Status: Y

Violation: THE SEAM ALONG THE INSIDE FRONT EDGE OF THE UTENSIL DRAWERS WAS SOILED WITH FOOD RESIDUE.

Recommendation: Seam will be tack welded making it easier to clean.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE AREA AROUND THE CHUTE FOR THE GRILL DRIP PAN HOUSING WAS SOILED WITH GREASE AND FOOD RESIDUE.

Recommendation: A cover for the drip pan will be fabricated to eliminate the grease splatter.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE GRILL DRIP PAN HOUSING WAS HEAVILY SOILED WITH GREASE RESIDUE. THE FRONT OF THE GRILL WAS SOILED NEAR THE DRIP PAN HOUSING.

Recommendation: A cover for the drip pan will be fabricated to eliminate the grease splatter.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE LATCH AREA OF THE CONVECTION OVEN WAS SOILED WITH GREASE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: More attention will be paid to this area during cleaning and inspection.

Site: MAIN GALLEY

Deduction Status: Y

Violation: MOLD STAIN WAS NOTED ON THE UNDERCOUNTER REFRIGERATOR GASKETS.

Recommendation: Remove the mold stain or replace the gaskets.

Action: Gaskets will be replaced.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: BUTCHER SHOP

Deduction Status: N

Violation: A COAT WAS HANGING ON THE RACK USED TO STORE CLEAN PANS.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and

single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: The butcher's freezer coat will be provided a dedicated space outside of the food prep area.

Site: CABIN STATION

Deduction Status: N

Violation: THE CARAFES WERE NOT INVERTED TO DRAIN PRIOR TO STORAGE UPRIGHT.

Recommendation: 7.5.7.1.1 After cleaning and sanitizing, equipment and utensils shall be air-dried or adequately drained before contact with food.

Action: Carafes now stored inverted.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: THE AREAS OF THE DECK UNDER EQUIPMENT IN THE GALLEY AND MESS ROOMS WERE NOTED TO HAVE ROUGH PATCHES. THE PAINT FINISH IN THESE AREAS WAS IN POOR REPAIR AND THE SURFACES WERE DIFFICULT TO CLEAN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.

Action: There is an ongoing program to maintain and repair deck surfaces. Areas noted during the inspection will be addressed.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE DECK IN THE CLEANING MATERIALS LOCKER (OLD DUMBWAITER) WAS NOT EASY TO CLEAN. THE DECK FINISH WAS A PAINTED METAL SURFACE THAT WAS WORN. THERE WERE OPENINGS IN THE DECK TO THE DECK BELOW.

Recommendation: 7.7.4.1.4 Bulkheads and deckheads shall have smooth, hard finishes,

and light colored surfaces. 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.

Action: There is an ongoing program to maintain and repair deck surfaces. Areas noted during the inspection will be addressed. Opening will be sealed.

Site: OFFICER'S MESS ROOM

Deduction Status: Y

Violation: CARPETING WAS NOTED AT THE SERVICE LINE. THE CARPETING WAS STAINED AND NOT EASY TO CLEAN. VINYL DECK COVERING WAS ALSO NOTED IN THIS AREA. THIS MATERIAL WAS NOT EASY TO CLEAN DUE TO THE SEAMS AROUND THE BUFFET LEG CUT OUTS.

Recommendation: 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.

Action: Carpeting will be replaced with easy to clean tiles.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: BUTCHER SHOP

Deduction Status: N

Violation: THE COLD WATER FAUCET AT THE RIGHT COMPARTMENT OF THE 3-COMPARTMENT SINK WAS NOT WORKING. A LEAK WAS NOTED AT THIS SINK.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Faucet has been repaired.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT (IPM)

Deduction Status: N

Violation: THERE WAS NO INDICATION IN THE PLAN THAT THE INCOMING SHIPMENTS WERE INSPECTED.

Recommendation: 8.2.1.1.3 Incoming shipments of food and supplies shall be routinely inspected for evidence of insects, rodents, and other pests.

Action: The chef monitors all incoming shipments. A log will be developed to provide a paper trail that the inspector can audit.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: VENTILATION

Deduction Status: N

Violation: THE AIR CONDITIONING CONDENSATE COLLECTION SYSTEM AND DRAIN PAN WERE NOT ACCESSIBLE FOR INSPECTION.

Recommendation: 9.2.1.1.1 Air handling unit condensate drain pans and collection systems shall be accessible for inspection, maintenance, and cleaning.

Action: This is the original design of the AC equipment.